



GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



LOURDES A. LEON GUERRERO
GOVERNOR, MAGA HAGA

JOSHUA F. TENORIO
LT. GOVERNOR, SIGUNDO MAGA LAHI

ARTHUR U. SAN AGUSTIN, MHR
DIRECTOR

LAURENT SF DUENAS, MPH, BSN
DEPUTY DIRECTOR

TERRY G. AGUON
DEPUTY DIRECTOR

KAWABATA INTERNATIONAL, INC
LOT 2A 22B & 1 EAST B2
#134 E. MARINE CORP DR. UNIT B1, DEDDOD

Date: 04/29/2021

ASISEN RAMEN

Name of Establishment

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

45/D ; RODENT INFESTATION
EMMINENT HEALTH HAZARD
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 300-9579 or (fax) 300-9577. Si Yu'us Ma'ase.

Sincerely,

FOR

ARTHUR U. SAN AGUSTIN, MHR
Director

Issued By:

SHIMIZU / V. RAYMUNDO
Name of EPHIO

Received By:

Establishment Representative

J DUEDEPA 4/29/21

Department of Public Health & Social Services
155 Hesler Pl, Hagatna GU 96910
www.dphss.guam.gov

Revised 03/03/2021

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	45 D	04 / 29 / 2021		Aijisen Ramen	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>			11:00 AM	8:00 PM	Kawabata International, Inc	
Investigation				SANITARY PERMIT NO.		LOCATION (Address)	
Other:				200101401		#134 E. Marine Corps Dr. Unit B1, Dededo	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Restaurant				1	633-8895	5	3
						No. of Repeat Risk Factor/Intervention Violations	0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties				6
Employee Health						
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present				6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion				6
Good Hygienic Practices						
4	<input checked="" type="checkbox"/> OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use				6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth				6
Preventing Contamination by Hands						
6	IN <input checked="" type="checkbox"/> T N/A N/O	Hands clean and properly washed				6
7	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6
8	IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible				6
Approved Source						
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source				6
10	IN OUT N/A <input checked="" type="checkbox"/> N/O	Food received at proper temperature				6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated				6
12	IN OUT <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction				6
Protection from Contamination						
13	IN OUT N/A	Food separated and protected				6
14	IN <input checked="" type="checkbox"/> T N/A	Food contact surfaces: cleaned & sanitized				6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				6

Compliance Status				COS	R	PTS
Potentially Hazardous Food (TCS Food)						
16	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time and temperatures				6
17	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding				6
18	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper cooling time and temperature				6
19	IN <input checked="" type="checkbox"/> T N/A N/O	Proper hot holding temperatures		<input checked="" type="checkbox"/>		6
20	IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures				6
21	IN <input checked="" type="checkbox"/> T N/A N/O	Proper date marking and disposition				6
Consumer Advisory						
22	<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory provided for raw or undercooked foods				6
Highly Susceptible Populations						
23	IN OUT <input checked="" type="checkbox"/> T	Pasteurized Foods used; prohibited foods not offered				6
Chemical						
24	IN OUT <input checked="" type="checkbox"/> T	Food additives: approved and properly used				6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used				6
Conformance with Approved Procedures						
26	IN OUT <input checked="" type="checkbox"/> T	Compliance with variance, specialized process, and HACCP plan				6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27		Pasteurized eggs used where required				1
28		Water and ice from approved source				2
29		Variance obtained for specialized processing methods				1
Food Temperature Control						
30		Proper cooling methods used; adequate equipment for temperature control				1
31		Plant food properly cooked for hot holding				1
32	<input checked="" type="checkbox"/>	Approved thawing methods used				1
33	<input checked="" type="checkbox"/>	Thermometer provided and accurate				1
Food Identification						
34	<input checked="" type="checkbox"/>	Food properly labeled; original container				1
Prevention of Food Contamination						
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present				2
36	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display				1
37		Personal cleanliness				1
38		Wiping cloths: properly used and stored				1
39		Washing fruits and vegetables				1

Compliance Status				COS	R	PTS
Proper Use of Utensils						
40		In-use utensils: properly stored				1
41		Utensils, equipment and linens: properly stored, dried, handled				1
42	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used				1
43		Gloves used properly				1
Utensils, Equipment and Vending						
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				1
45	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used, test strips				1
46	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean				1
Physical Facilities						
47		Hot & cold water available, adequate pressure				2
48		Plumbing installed; proper backflow devices				2
49	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed				2
50		Toilet facilities: properly constructed, supplied, & cleaned				2
51	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained				2
52	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean				1
53		Adequate ventilation and lighting; designated areas use				1
Documents and Placards						
54		Sanitary Permit, Health Certificates valid and posted				NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) J. ONEDERA

Date: 4/29/2021

DEH Inspector (Print and Sign)

T. CHIMIZA

V. PAYMUNO

Follow-up (Mark one):

☒ YES ☐ NO

Follow-up Date

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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ESTABLISHMENT NAME Ajisen Ramen		LOCATION (Address) #134 E. Marine Corps Dr. Unit B1, Dededo
INSPECTION DATE 04 / 29 / 2021	SANITARY PERMIT NO. 200101401	PERMIT HOLDER Kawabata International, Inc

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Chafing dishes raw chicken/counter-top	63.5	Fried chicken cutlet/pan on prep table	149.5
Chafing dishes raw chicken/counter-top	68.5	Cooked Chicken Karage/pan on prep table	149.0
Chafing dishes raw chicken/counter-top	69.0	Cut cabbage/tray on prep table	82.5
Pan of raw beef/counter-top	75.0	Raw bean sprouts/tray on prep table	81.5
Bagged raw beef/counter-top	78.0	Cooked Karage/pan on prep table	137
Cooked char-siu pork/walk-in freezer	64.5		
Raw salmon/walk-in freezer	54.5		
Frozen tube of ground pork/walk-in freezer	30.0		
raw ground seasoned pork/walk-in freezer	46.0		
Cooked rice/cooker	171.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	An inspection was conducted in response to complaint #21-019B regarding "A rat ran into dining area while customer was eating. Employees saw the rat between 8:00 pm and 9:00 pm. Evidence of rodent activity was observed to support the complaint during the inspection.	
	The previous follow-up inspection conducted on 4/3/2020 resulted in a 0/A.	
6	Employee handled trash and did not wash their hands before proceeding to cook food. Hands shall be properly washed at the designated handwashing sink between changing tasks to prevent cross-contamination of food, equipment, and utensils.	None
8	No hot water provided to kitchen handwash sinks; handwash sink in the front service counter area is in disrepair, and no trash can was provided; handwash sink in the kitchen entryway was inaccessible; no hot water provided to men's and women's restrooms. Adequate handwashing sinks shall be provided and properly supplied with hot water, soap, clean towels/hand dryer, signage, and must be accessible to all employees to encourage food handlers to properly wash their hands to prevent cross-contamination.	None
14	Dishes are being washed but not sanitized in the three compartment sink; multiple cutting boards are discolored with deep cut marks. All food contact surfaces shall be properly washed, rinsed, sanitized, and air-dried to prevent	None

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) 	Date: 4/29/2021
DEH Inspector (Print and Sign) 	Date: 4/29/2021

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Page 3 of 6

ESTABLISHMENT NAME Ajisen Ramen		LOCATION (Address) #134 E. Marine Corps Dr. Unit B1, Dededo
INSPECTION DATE 04 / 29 / 2021	SANITARY PERMIT NO. 200101401	PERMIT HOLDER Kawabata International, Inc

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	cross-contamination from occurring, and shall be clean to sight and touch prior to use.	
19	Cooked fried chicken cutlet and karage was originally in temperature, but then was briefly out of temperature. (COS: staff was instructed to place cooked chicken in a warmer) All PHF/TCS foods shall meet an internal hot holding temperature of 140F and above to prevent the growth of pathogens and toxin formation.	COS
20	Multiple PHF/TCS foods did not meet proper cold holding temperatures of 41F and below. (PIC had staff discard all PHF/TCS that did not meet proper temperature). All PHF/TCS foods shall meet an internal cold holding temperature of 41F and below to prevent the growth of pathogens.	None
21	Multiple PHF/TCS prepared foods did not have proper date marking. RTE PHF/TCS foods prepared more than 24 hours shall be properly date-marked to ensure timely disposition of foods from pathogens that may cause a foodborne illness.	None
30	Compressor in the walk-in freezer is in disrepair, preventing both raw and cooked PHF/TCS from maintaining proper temperatures. Adequate cooling equipment shall be used to ensure temperature control to prevent the growth of pathogens.	None
32	Various raw meat items were being thawed on the countertop in room temperature. PHF/TCS foods shall be thawed using approved methods to prevent the growth of pathogens or toxin formation.	None
33	Thermometers not provided in all chill units; metal stem-type thermometers not being used. Thermometers shall be provided, properly calibrated, and used to ensure temperatures are actively being monitored and proper temperatures are maintained.	None

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <u>J. ONEDERA</u>	Date: <u>4/29/2021</u>
DEH Inspector (Print and Sign) <u>T. SHIMIZU</u> <u>V. RAMUNDO</u>	Date: <u>4/29/2021</u>

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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ESTABLISHMENT NAME Ajisen Ramen		LOCATION (Address) #134 E. Marine Corps Dr. Unit B1, Dededo
INSPECTION DATE 04 / 29 / 2021	SANITARY PERMIT NO. 200101401	PERMIT HOLDER Kawabata International, Inc

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

34	Numerous food items in chillers and freezer not in original container and not labeled. Foods removed from their original packaging shall be properly labeled with the common name of food to facilitate proper identification	None
35	Multiple rodent droppings were found throughout the establishment; wet rodent urine found on floor of dry storage area; multiple holes/outer openings present; evidence of rodent gnawing on flour package and a dried piece of gum under a chair in the dry storage area; missing ceiling tiles. Based on these observations and evidence it appears there is an active rodent infestation in the establishment, which constitutes an imminent health hazard. Pests shall be controlled, and all outer openings and other openings shall be sealed to prevent the accessibility of pests and the contamination of food and clean equipment/utensils. *Most recent report from Pest Control Company (PCC) dated 4/22/2021 shows evidence of rodent activity.	None
36	Multiple food items stored directly on the floor in the walk-in chiller, walk-in freezer, and by the handwashing sink in the kitchen entryway. Food products shall be stored at least six inches above the floor to prevent cross-contamination from occurring and it facilitate regular cleaning of floors.	None
45	No chemical test strips provided for the three compartment sink. Chemical test strips shall be used to ensure sanitizing solutions are properly diluted.	None
46	Non-food contact surfaces, like the storage shelves and floors inside chillers not kept clean. Non-food contact surfaces shall be cleaned and maintained as often as necessary to prevent Cross-contamination from occurring.	None
49	Handwash and warewashing sinks draining directly to the floor; noodle boiling station's waste -water draining directly to the floor; grease trap not adequately maintained. Per PIC, last grease trap services conducted two weeks ago. Wastewater shall be properly disposed of in an approved plumbing system; grease traps shall be maintained to prevent sewage back-up or overflow.	None

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <u>J. Onedera</u>	Date: <u>4/29/2021</u>
DEH Inspector (Print and Sign) <u>T. Shimizu</u>	Date: <u>4/29/2021</u>

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ESTABLISHMENT NAME Ajisen Ramen		LOCATION (Address) #134 E. Marine Corps Dr. Unit B1, Dededo
INSPECTION DATE 04 / 29 / 2021	SANITARY PERMIT NO. 200101401	PERMIT HOLDER Kawabata International, Inc

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

51	Multiple used cardboard boxes and used cooking oil stored in dry storage near employee entrance.	None
	Facilities shall be properly maintained to promote overall sanitary conditions.	
52	Dark discoloration on walls behind equipment in the kitchen covered in grease and food particles; kitchen area floors had build-up of dust, debris, and food particles.	None
	Physical facilities shall be maintained and cleaned as often as necessary to minimize the attraction of pests and promote overall sanitation of the establishment.	
53	Light covers not provided on light fixtures in warewashing/kitchen area.	None
	Protective shielding shall be provided on light bulbs over exposed food/utensils/equipment to prevent contamination.	
	Photos and videos of violations taken.	
	"A" Placard removed.	
	"D" Placard no. 000982 and Notice of Closure posted on front entrance door.	
	Issued Notice of Closure Letter and Re-inspection Request Form and verbally provided instruction on how to fill out form.	
	A \$100.00 reinstatement fee shall be paid to the Department of Public Health and Social Services upon the successful completion of a follow-up inspection, including all additional requirements mentioned on the next page.	
	Discussed above observations and additional requirements mentioned in the following pages with Person-in-Charge (PIC).	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

Date: 4/29/2021

DEH Inspector (Print and Sign)

Date: 4/29/2021

**Department of Public Health and Social Services (DPHSS)
Division of Environmental Health (DEH)**

Food Establishment Inspection Report

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ESTABLISHMENT NAME

KISEN RAMEN

LOCATION (Address)

SEE PAGE 1

INSPECTION DATE

04/29/2021

SANITARY PERMIT NO.

200701401

PERMIT HOLDER

SEE PAGE 1

ITEM NO.

OBSERVATIONS AND CORRECTIVE ACTIONS

**CORRECT
BY DATE**

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

Based on observations and evidence, it appears that there is an active rodent infestation in the establishment, which constitutes an imminent health hazard. Per the GFC, an imminent health hazard is a significant threat or danger to public health that exists when there is evidence sufficient to show that a product, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury.

The establishment's Sanitary Permit is hereby suspended until all cited violations have been corrected and the following additional requirements, pursuant to GFC Section 8-102.10, to address the pest infestation are met:

1. Written documentation to be submitted daily to DPHSS-DEH from the establishment's primary pest control company (PCC) regarding each of the services provided, and **MUST INCLUDE**, but not limited to, the following:

- A. Name of pesticide used ;
- B. Number of baits, traps, and other methods used,
- C. Location of application; and
- D. Observations of each service conducted.

2. A written cleaning schedule from the establishment that indicates the following:

- A. Areas that will be cleaned and sanitized;
- B. How it will be cleaned and sanitized, and
- C. The frequency or how often it will be done.

3. Seal all openings of the establishment to prevent the entrance and travel of the pest with rodent-proof materials, such as metal.

4. Remove or prevent any access to food and/or water:

- A. Food that is not bottled or canned must be placed in rodent-proof containers, such as metal, glass, or heavy-gauge plastic containers, prior to storage or when not in use, and
- B. Place food-contact utensils and equipment in rodent-proof containers prior to storage or when not in use.

5. Sanitize all hard surfaces and food-contact surfaces daily in food preparation areas prior to operation

An official follow-up inspection **WILL NOT BE CONDUCTED** until the establishment can provide **three-consecutive days of no activity** observed from their PCC, and/or by DPHSS-DEH, and all violations cited and additional requirements stated above are met.

An assessment may be conducted by DPHSS-DEH, or requested by the establishment, and will be scheduled and conducted at the inspector's earliest available schedule.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

J. Onedera

Date:

04/29/2021

DEH Inspector (Print and Sign)

T. Shimizu, DPHSS

V. RAYMUNDO, DPHSS

Date:

04/29/2021





GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIATLOURDES A. LEON GUERRERO
GOVERNOR, MAGA'HAGA'JOSHUA F. TENORIO
LT. GOVERNOR, SIGUNDO MAGA'LARIARTHUR U. SAN AGUSTIN, MHR
DIRECTORLAURENT SF DUENAS, MPH, BSN, RN
DEPUTY DIRECTORTERRY G. AGUON
DEPUTY DIRECTORCOMPLIANCE CHECKLIST FOR RESTAURANTS, BARS, TAVERNS,
AND EATING AND DRINKING ESTABLISHMENTS
BASED ON EXECUTIVE ORDER 2020-27 THROUGH 2020-41 AND 2020-43
THROUGH 2020-46, 2021, AND 2021-03 THROUGH 2021-04, AND THIS DOCUMENT.Name of Establishment: ASISEN RAMEN Company Name: KAWABATA INTERNATIONAL, INC
Location: LOT 2A & 2B & 1 EAST B2, #134 E. MARINE CORPS DR UNIT B1, DEDD

Item No.	Criteria	Comments	In Compliance with Executive Order and Industry Guidance
Messaging and Information			
1	Has a written policy and procedures for COVID-19 prevention and control measures		<input checked="" type="radio"/> Yes <input type="radio"/> No
2	Posted signage for employees and patrons on good hygiene and sanitation practices in highly visible location		<input checked="" type="radio"/> Yes <input type="radio"/> No
3	Posted signs requiring the proper wearing of face mask by employees, vendors, and customers		<input checked="" type="radio"/> Yes <input type="radio"/> No
4	Posted at least one poster that promotes behaviors that prevent the spread of COVID-19 in the establishment		<input checked="" type="radio"/> Yes <input type="radio"/> No
5	Require customers and vendors to sign-in a visitor log book prior to entry and		<input checked="" type="radio"/> Yes <input type="radio"/> No
6	Retain the visitor log sheet for a period of 30 days from the date of service		<input checked="" type="radio"/> Yes <input type="radio"/> No
Mask			
7	Require the wearing of face mask by all employees, vendors, and customers		<input checked="" type="radio"/> Yes <input type="radio"/> No
8	Require customers to wear masks when not actively eating or drinking		<input checked="" type="radio"/> Yes <input type="radio"/> No
Physical Distancing			
9	Operates at no more than the authorized occupancy rate; not exceeding the authorized number of persons per table per party		<input checked="" type="radio"/> Yes <input type="radio"/> No
10	Provide physical guides, such as tape on floors or sidewalks and signage, to ensure that individuals remain at least 6 feet apart		<input checked="" type="radio"/> Yes <input type="radio"/> No
11	Maintain 6 feet distance		<input checked="" type="radio"/> Yes <input type="radio"/> No
12	Removed barstools at the bar or other locations where drinks are made and served unless the bar can maintain 6 feet between the bartender(s) and customers while ordering		<input checked="" type="radio"/> Yes <input type="radio"/> No
13	Require customers to remain seated at all times in their assigned chairs or remain in their standing area		<input checked="" type="radio"/> Yes <input type="radio"/> No
14	Require customers to wear face masks when speaking with employees		<input checked="" type="radio"/> Yes <input type="radio"/> No
15	The use of ballrooms complies with the following conditions:	<u>N/A</u>	<input checked="" type="radio"/> Yes <input type="radio"/> No

	<p>a. Meetings, trainings, testing certifications and credentialing, and other professional development gatherings, does not exceed 50% of the occupant load, 6 feet social distancing is maintained, and there is no serving of any food</p> <p>b. Restricted to a single public or private reservation to celebrate functions not exceeding 25 guests</p>	N/A	
16	Minimum of 6 feet and installation of a physical barrier (i.e., Plexiglass) with a top horizontal edge height of at least 6 feet above the stage floor between musicians and customers when live music is provided	N/A	Yes No
17	<p>Ensure the following preventative measures are taken for karaoke singing:</p> <p>a. Disposable microphone covers are used to completely cover the microphone between each use;</p> <p>b. Disposable microphone covers are properly disposed of in a waste receptacle that is within reach by customers;</p> <p>c. Microphone properly cleaned and disinfected between each use;</p> <p>d. Only one singer is allowed to sing at a time;</p> <p>e. Face masks are worn at all times while singing; and</p> <p>f. No more than 6 people are permitted per party per private room</p>	N/A	Yes No
18	Prohibit the use of dance floor	N/A	Yes No
19	<p>For bars or taverns with limited tables and chairs:</p> <p>a. Customers standing in a designated area not exceeding 6 persons per party for indoor, and not exceeding 15 persons per party for outdoor</p> <p>b. Separated 6 feet apart from other parties</p> <p>c. Established a dedicated ordering area where customers can maintain a distance of 6 feet, or orders are accepted by servers while customers remain seated</p>	N/A	Yes No
	Employee Health and Hygiene		
20	Provide hand-sanitizers or stations at the entrance and throughout the establishment		Yes No
21	Require every employee to properly wash hands before, during, and after work		Yes No
22	Ensure the availability of adequate cleaning supplies (e.g., paper towels, tissues, disinfectant wipes, masks).		Yes No
23	Provide hand sanitizer that contains at least 60% alcohol to employees and customers, if handwashing is not readily available		Yes No
	Cleaning and Disinfection		
24	Clean and disinfect highly touched surfaces AND shared objects between each use		Yes No
25	Clean and disinfect table condiment containers, tables, chairs, and other commonly touched areas between seating.		Yes No
26	Eliminate table presets, such self-service items (e.g., napkins, utensils, glassware, condiment containers)		Yes No
27	Regularly disinfect liquor bottles, pour stations, taps, ice scoops, and other touched surfaces, and use disposable, single cups, if feasible		Yes No
28	Developed a schedule for increased routine cleaning and disinfection		Yes No
29	Use cleaning and disinfection products that meet EPA disinfection criteria and that are appropriate for the surface		Yes No

30	Disinfect game machines, pool tables, dart boards, supplies associated with the game, and other areas that have high-touch surfaces after each use. In addition: a. Access to the amusement device/materials is controlled by the establishment b. Use of game machine and equipment is by reservation c. No more than 6 persons allowed to participate in any game. d. A written record of the use of game machine and equipment maintained, which provides the information outlined in the guidance and readily available to DPHSS, when requested, and retained for 30 days	N/A	Yes	No
31	Use menus that are non-porous and must be disinfected between use, unless electronic menus or other means are used, such as menu board or QR code to access online menu. When paper menus are used, it is for single use only and discarded after use		<input checked="" type="radio"/> Yes	No
32	Provide and maintain an adequate supply of cleaning and disinfection products for both employees and patrons for use		<input checked="" type="radio"/> Yes	No
	Ventilation			
33	Check filters of ventilation devices to ensure they are within service life and appropriately installed and maintained		<input checked="" type="radio"/> Yes	No
34	Take appropriate steps to minimize air from fans blowing from one person directly to another individual if fans are used in the establishment		<input checked="" type="radio"/> Yes	No
	Communal Spaces			
35	Stagger employee use of shared spaces (e.g., break rooms) and require mask use at all times, except for actively eating, drinking, or smoking in designated areas		<input checked="" type="radio"/> Yes	No
36	Limit any sharing of food, tools, equipment, or supplies by staff members		<input checked="" type="radio"/> Yes	No
37	Limit the number of people in shared spaces at one time and ensure necessary social distancing is practiced		<input checked="" type="radio"/> Yes	No
38	Disinfect the shared space after each use		<input checked="" type="radio"/> Yes	No
	Health and Safety of Employees and Guests			
39	Educate and communicate with employees regarding symptoms, protocols for reporting to work, and procedures should they come into close contact with a person under investigation with COVID-19		<input checked="" type="radio"/> Yes	No
40	Contact DPHSS should an employee or employees test positive for COVID-19 for contact tracing		<input checked="" type="radio"/> Yes	No
41	Train all employees in COVID-19 safety actions (e.g., social distancing, use of face masks, hand washing, cleaning and disinfecting)		<input checked="" type="radio"/> Yes	No

RECEIVED BY (Name and Title)  J. Onodera	DATE 4/29/21
DEH INSPECTOR (Name and Title)  T. Shimizu, EPHOI	DATE 04/29/2021

V. RAYMUNDO, EPHOI